Item # _____

C.S.I. Section 11420

GHX SERIES

HEAVY DUTY EXPANDO GAS RANGE

Model GHX45 shown with 17" Backguard

Model GHX60T shown with 17" Backguard

Model GHX72 shown with 17" Backguard

SPECIFICATIONS

17" wide heavy duty expando gas range, Vulcan-Hart Model No. _____. Stainless steel body and 6" adjustable legs. 1 ¼" diameter front gas manifold.

☐ **GHX45**

Two 30,000 BTU/hr. heavy cast two piece "Flame Retention" burners with individual pilots. Total input 60,000 BTU/hr. Heavy cast iron aeration plates with deep bowls and removable cast top grates.

☐ **GHX60T**

¾" polished steel griddle plate with front grease trough and removable grease collector. 4" side splashers and 5 ⅝" rear splasher. Two 20,000 BTU/hr. burners. Pilot ignition system. Total input 40,000 BTU/hr. Heat absorbent fire brick and griddle leveling bolts.

☐ **GHX72**

One polished cast iron hot top section measures 17" w x 23 13/16"d. Ceramic fire brick under hot top. Two 20,000 BTU/hr. burners. Total input 40,000 BTU/hr. Pilot ignition system.

Exterior dimensions: 17"w x 39 ⅛"d x 36" working height.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

☐ **GHX45** Two 30,000 BTU/hr. open burners
☐ **GHX60T** 17" wide griddle top
☐ **GHX72** 17" wide even heat top

STANDARD FEATURES

- Stainless steel body.
- 1¼" diameter front gas manifold.
- 17" wide cabinet storage base with door.
- One year limited parts and labor warranty.

OPTIONS

☐ Stainless steel back finishing panel.
☐ Common front top ledge up to 68" wide. (Not for use on griddle tops, spreader plates and deep fat fryers.)
☐ Cap and cover manifold end(s). (No charge.)
☐ Set of four 5" diameter casters, two locking.
☐ Stainless steel dolly frame with casters, up to 102" wide.
☐ Rear gas connection. (Reference spec sheet F-31525.)
☐ Second year extended limited parts and labor warranty.

DESIGN CERTIFIED ® CERTIFIED ® NSF

VULCAN A2780 ISO9001 Vulcan-Hart Co.

MODEL: GHX SERIES Heavy Duty Expando Gas Range

GHX SERIES

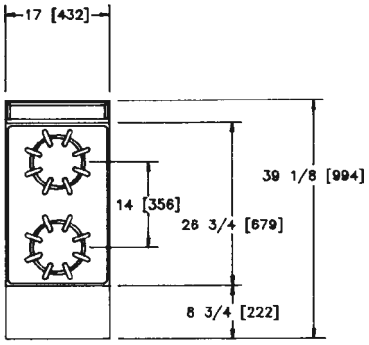
HEAVY DUTY EXPANDO GAS RANGE

ACCESSORIES

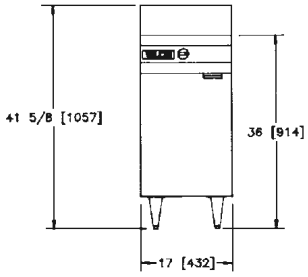
- ☐ 17" high stainless steel backguard. (Common backguards available up to 102" wide.)
- ☐ 23" high stainless steel single deck high shelf. (Common high shelves available up to 72" wide.)
- ☐ 35" high stainless steel double deck high shelf. (Common high shelves available up to 72" wide.)
- ☐ Additional oven rack(s).
- ☐ Gas pressure regulator (specify size and type of gas).
- ☐ Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.

IMPORTANT

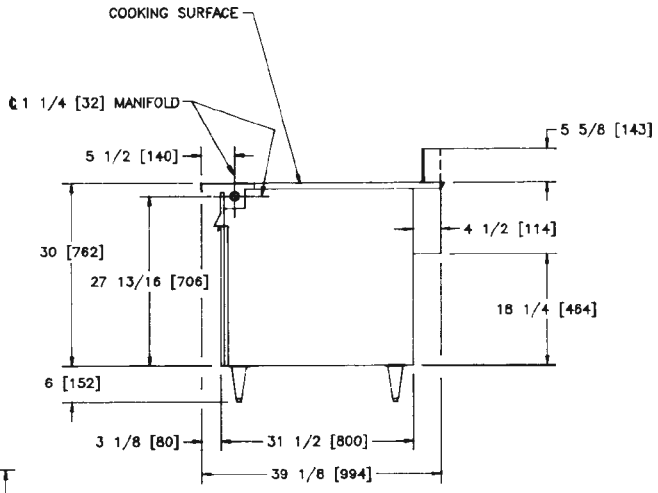
1. A gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 6.0" W.C., propane gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1a (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.
4. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible construction.
5. For proper flueing a backguard or high shelf must be installed with each unit. Please refer to spec sheet F31537 for specific styles and sizes.
6. This appliance is manufactured for commercial installation only and is not intended for home use.



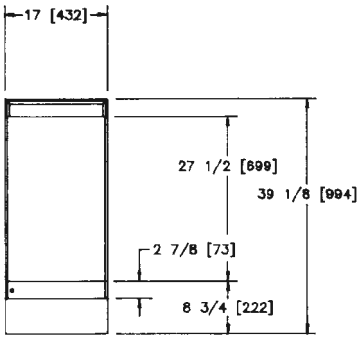
TOP VIEW
GHX45



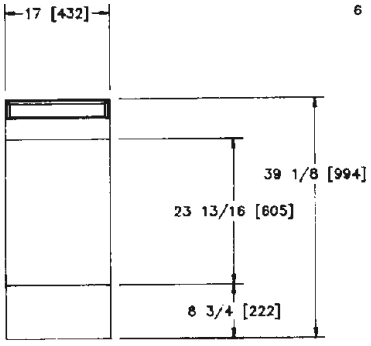
FRONT VIEW



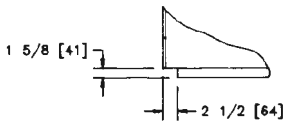
SIDE VIEW



TOP VIEW
GHX60



TOP VIEW
GHX72



LESS LEGS

MODEL	NO. OF BURNERS	BTU/HR. EA. BURNER	TOTAL BTU/HR.	WIDTH	DEPTH	WORKING HEIGHT	APPX. SHP. WT.
GHX45	2	30,000	60,000	17"	39⅛"	36"	200 lbs./91 kg
GHX60T	2	20,000	40,000	17"	39⅛"	36"	260 lbs./118 kg
GHX72	2	20,000	40,000	17"	39⅛"	36"	250 lbs./113 kg

NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.